

SUSHI 寿司

Crab & Salmon Uramaki 4PC M Salmon, crab, cucumber, furikake, sesame seeds, mayo	19
Eggplant Hako Maki 4PC Grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	20
Ebi Katsu 4PC I Panko crumbed prawn, lettuce, zucchini, carrot, pickled onion, katsu mayo	22
BBQ Chicken & Avocado Maki 4PC Chicken, avocado & sesame seeds	22
Salmon Nigiri 4PC A seared salmon belly topped w/ salmon roe & a sweet glaze	25
Kingfish Jalapeno Sashimi 4PC A Freshly sliced kingfish w/ jalapeno, asparagus, garlic, black caviar, wombok, yuzu soy & corriander	26
From Our Signature Series:	
Buddha's Fire 6PC M Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar	33
Buddha's Love 6PC VE Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion	31
Soft Shell Crab Roll 6PC I Inside out roll covered w/ furikake & filled w/ avocado, deep-fried warm soft shell crab & cucumber served w/ tobiko mayo black sesame seeds	30
Wagyu Yakiniku Maki I Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko	32
Mixed Sushi & Sashimi 18PC M	85

BENTO お弁当

All Bento served with steamed black & white rice, seasonal greens goma-ae & Yasai Itami (stir-fried vegetables)

Teriyaki Chicken GFF ON REQUEST Chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce and mixed greens	31
Chicken Karaage Drizzled with a mustard, honey and Japanese mayo	31
Vegetable Ankake *VE GFF ON REQUEST Deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	31
Grilled Salmon GFF ON REQUEST A 80g of grilled salmon w/ a BBQ miso glaze, served medium-rare	31

Whilst we take special care in preparing your meal, Chocolate Buddha is unable to guarantee the absence of soy / sesame/ nuts / gluten or other allergens that cause anaphylaxis or allergic reactions. If you have a serious food or beverage requirement, please inform our staff and we will do our best to accommodate.

Transaction fee of 2.5% applies to all credit cards
10% Surcharge on Weekends apply
15% Surcharge on Public Holidays

IZAKAYA 居酒屋

Great for an entree or sharing	
Edamame VE Steamed soy beans W/ rock salt	10
Renkon Crisps V Crunchy lotus root crisps w/ miso sour cream	12
Gyoza - Pork & cabbage, ponzu sauce 5PC - Green vegetable wasabi mayo 5PC V	16
Chicken Karaage Served w/ mustard & honey mayo	17 26
KFC W/ our sticky hot garlic & chilli sauce	17 26
Agadashi Tofu V *VE Deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	18
Beef Tataki Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing	19
Oyatsu Tofu V Tofu, red capsicum, onion, mayo, sesame, spring onion	22
Steamed Noodle Dumplings 6PC M Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing	26
Seared Wagyu Yakiniku Hotplate Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic in a yakiniku sauce & pickled daikon (contains sesame seeds)	38
Sizzling Tofu & Vegetable Hotplate V *VE Tofu, onion, cauliflower, zucchini, capsicum, oyster mushrooms & sesame topped w/ togarashi & spring onion with our sizzling vegan sauce	30

FEED ME

4 Sharing dishes - leave it to us \$49pp
With a glass of Wine or Beer \$59pp

DONBURI どんぶり

Pork Katsu Curry Curry vegetables, pork katsu, pickled radish over steamed black & white rice.	24
Sashimi Don *GFF ON REQUEST A Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup	26
Teriyaki Chicken Don Chargrilled marinated chicken thigh w/ our spicy house made teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori, pickled radish over steamed black & white rice, served w/ a miso soup	29
Ankake Don V *VE Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce	24

DINNER & WEEKENDS

RAMEN & UDON ラーメン & うどん

Shoyu Ramen Pork mince, corn, egg, fishcake, black fungus mushrooms & spring onion	19
Miso Udon V *VE Deep fried silken tofu, carrots, shitake mushroom, wakame vegetable miso broth	27
Spicy Pork Ramen slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori	29
Wagyu Ramen intercostal wagyu, egg, black fungus, corn, edamame, wombok, nori, chilli oil & sesame seeds in a miso broth	29

GLUTEN FREE FRIENDLY (GFF)

Edamame VE Steamed soy beans w/ rock salt	10
Salmon Nigiri 4PC A seared salmon belly topped w/ salmon roe & a sweet glaze	25
Eggplant Hako Maki 4PC VE grilled eggplant, sweet soy, mayo, siracha sauce, nori spring onions & sasame seeds	20
Buddha's Fire 6PC M Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar	33
Buddha's Love 6PC VE Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion	31

Beef Tataki Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing	19
Steamed Noodle Dumplings 6PC M Prawns & salmon, chives, water chestnuts, wrapped in brown rice noodles & served with a soy & ginger dressing	26
Chicken Don Chargrilled marinated chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori & served with a miso soup	29
Seared Wagyu Yakiniku Hotplate Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic w/ a yakiniku sauce & pickled daikon (contains sesame seeds)	38
Sashimi Don A Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori, served with a miso soup	26

SIDES 側面

Steamed Black & White Rice	6
Miso Soup (veg & fish) GFF	5
Shoestring Fries & Mayo	12
Sides Green Salad VE GFF	12
Tofu Katsu OR Pork Katsu	12
Grilled Chicken Thigh GFF	12
Seasonal Green Veg V *VE	13
Ankake veg V *VE *GFF ON REQUEST Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce	14

KIDS キッズ

Ramen Noodles In our pork or vegetable broth	12
Chicken Karaage, Japanese Mayo	16
KFC - Korean Fried Chicken , Japanese Mayo	16
Avocado & Mayo Maki 8PC GFF	17
Cucumber & Mayo Maki 8PC GFF	17
Teriyaki Chicken Maki 8PC GFF	19
Fresh Salmon & Mayo Maki 8PC GFF A	23
Cooked Tuna & Mayo Maki 8PC GFF I	18

DESSERT デザート

Chocolate, Caramel & Miso Mousse GFF	17
Apple & Mango Cigars	17
White & Dark Chocolate Spring Rolls 6PC Belgian chocolate spring rolls (3 white & 3 dark) Served w/ a caramel miso sauce & fresh cream	19
Yuzu Cheesecake & Yuzu Jam GFF	17
Ice-Cream 1 Scoop - Black Sesame - Green Tea	7
Sorbet 1 Scoop - Yuzu - Peach	8

DIETARY LEGEND

- V** VEGETARIAN. PREPARED WITHOUT MEAT PRODUCTS.
- VE** VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.
- *VE** DISH CAN BE ALTERED UPON REQUEST TO BE VEGAN.
- GFF** GLUTEN FREE FRIENDLY.
- A** AUSTRALIAN SEAFOOD
- I** IMPORTED SEAFOOD
- M** A MIXTURE OF AUSTRALIAN & IMPORTED SEAFOOD

AS WE ARE NOT A VEGAN OR GFF RESTAURANT, CROSS CONTAMINATION WITH PRODUCTS MAY OCCUR.

C H O C O L A T E
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B U D D H A 仏

